

1417 french bistro

mkt raw bar

oysters*

mignonette + horseradish
* add caviar \$5 / \$8 per oyster

*ask your server about our
east coast selection*

caviar*

housemade salt and vinegar potato chips
smoked yolk chive + shallot + crème fraîche

kaluga hybrid + baerii
premium sturgeon + american paddlefish

apéritifs

blue cheese beignets 14

seasonal apple + raisin chutney

steak tartare* 25

smoked yolk + cornichon

roasted marrow bones 26

blueberry mostarda + garlic gremolata + sourdough

escargot vol au vent 22

charred chive butter

charcuterie & cheese mkt

rotating selection of preserved meats & cheese

french onion soup 15

toasted baguette + gruyère

entrées

steak frites* 50

bistro filet au poivre + cognac dijon
*add wild red shrimp \$15.00

trout almondine mkt

toasted almond + butter + potato + leek

gnocchi parisian 29

delicata squash + sweet potato + pickled cherry + pistachio

half roasted chicken 38

black garlic mushroom cream sauce
pickled green pepper lentils

duck confit 47

orange brandy glaze + celeriac purée + broccolini + fava beans

salad rouge 18

beet crème fraîche + hazelnut + savory lemon vinaigrette
*add beet cured salmon \$13.00

sides

cauliflower gratin 9

roasted cauliflower + breadcrumbs

salade verte 9

bibb lettuce + herbs + dijon vinaigrette

broccolini 13

garlic + hazelnut + espelette

frites 9

finest herbs + aioli

mac and cheese 9

three cheese blend + breadcrumbs

mashed potatoes 9

smoked garlic confit + chives

half baguette 5

butter + black salt

happy hour

monday - thursday 4-6:30pm

friday 5-6:30pm

sunday 5-6:30pm

half off apéritifs

**excluding MKT items*

\$8 select cocktails

1417

**2% health & wellness applied to all tabs*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*